



**Steven K. Young, Director**

### **Restaurants Advised to Remove Spinach from Salad Bars**

DES MOINES, IOWA (September 18, 2006) – The Iowa Department of Inspections and Appeals (DIA) today advised all restaurants in the state to remove fresh spinach or salad mixtures containing fresh spinach from their salad bars. DIA issued its notice following an advisory from the U.S. Food and Drug Administration (FDA) warning consumers to avoid all fresh spinach products.

Natural Selection Foods, LLC, of San Juan Bautista, California, is recalling all of its products containing spinach in all brands packed with "Best if Used by Dates" of August 17, 2006 through October 1, 2006. These products include spinach and any salad with spinach in a blend, both retail and food service products.

“Most restaurants in Iowa should have pulled fresh spinach from their salad bars and menu items,” DIA Director Steve Young said. “Today’s notice is a reminder to food establishments that they have a duty to protect the consuming public from potential illnesses associated with recalled products.”

The Department’s Food and Consumer Safety Bureau oversees the licensing of more than 20,000 food establishments in Iowa, including restaurants, grocery stores, and convenience stores. The Bureau also coordinates with local health departments the investigation of foodborne illness complaints involving restaurants.

“Until the FDA has determined the full scope and impact of this foodborne illness outbreak, restaurants should avoid serving any items including fresh uncooked spinach as an ingredient,” the Director said. “Iowans who have become ill after eating fresh spinach should seek medical attention and notify either DIA or the local health department,” he added.

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*Spinach recall*

This release and other news items from the Department of Inspections and Appeals (DIA) may be found on the Department’s “Hot Notices” web page at  
<http://www.state.ia.us/government/dia/page20.html>.